The Jewell High School Students of 1970-1971 proudly dedicate this annual to Mrs. Tynne Twombly.

Tynne Elizabeth Ilberg was born in Siikajoki, Oulunlaani, Finland on February 5, 1907. At the age of six months, she traveled to the United States with her parents, Mike and Anna Ilberg, to settle in Astoria, Oregon. She attended the old Adair School in Astoria and graduated from Astoria High School in 1925. In September of 1925 she began teaching at the Elsie Grade School. She attended Oregon Normal School at Monmouth the following summer.

On June 4, 1927, she was married to Dexter Twombly at Tillamook, Oregon. Two children were born to this union. Herbert, in 1928, now living in Jewell, and Nancy Martin, in 1933, now living in Coquille, Oregon. She has eight grandchildren-four girls and four boys.

In 1935 she began serving as clerk of the board for the Vine Maple School District # 11. In April of 1950, Mrs. Twombly became clerk of the Jewell School District # 8. During her 21 years of service at Jewell, she has missed only one school board meeting.

Mrs. Twombly's husband passed away on May 22, 1970.

The Jewell School District wishes to thank Mrs. Twombly for her many years of dedicated service and we wish her the best of luck in the coming years.

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CLAM PIE

2 cans minced or chopped clams
1 onion diced
2 medium potatoes, diced
2 T. butter
2 T. flour
1 cup rich milk
juice from clams
1 teas. salt
1 teas. paprika (optional)
1/8 teas. pepper
1 cup mayonnaise (Best Foods)
Biscuits

Boil potatoes, onions and clams together until tender in small amount of salted water. Make white sauce of butter, flour, milk and clam juice. Cook until smooth and thick. Add seasonings together with mayonnaise. Add to vegetables and clam mixture. Put in buttered baking dish. Cover with biscuits or pie crust in which vent holes have been made. Bake until biscuits or pie crust is done.

Tynne Twombly

MAYONNAISE CAKE

1 cup warm coffee
1 cup Best Foods Mayonnaise - stir together until well blended.

Place the following ingredients in a flour sifter:
2 cups flour
1/4 tsps. salt
2 teas. baking soda
1 cup sugar
4 T. cocoa

Sift dry ingredients into coffee mixture. Beat well. Bake at 350 degrees for 35 to 40 minutes. Watch it after thirty minutes. Frost with favorite icing.

Fynne Twombly

LAKELODA

SALTED SALMON CASSEROLE - FINLAND

1/2 lb. salted salmon
4 large potatoes, sliced
1 small onion, thinly sliced
whole peppers
2 T. flour
milk, 1 T. butter

Soak salmon overnight. Put half of the potatoes in casserole. Cut fish into small pieces - add over potatoes. Add onions and peppers, sprinkle with flour. Add remaining potatoes, cover with milk. Dot with butter - bake in 350 degree oven until brown and potatoes are done.
Yield six servings.

Tyane Twombly

Staff

CLOCKWISE:

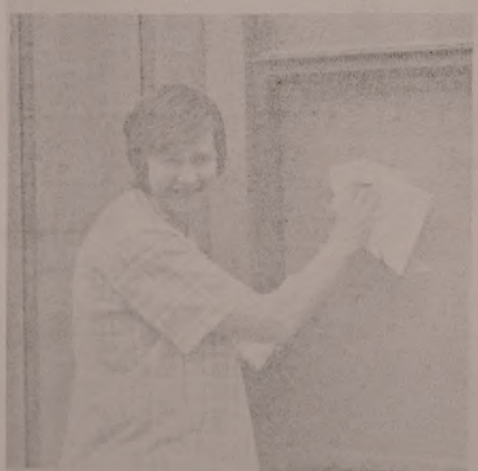
Catherine Twombly and Sybil Norman take time to pose for our camera. They keep the lunches coming through thick and thin.

Bill Roth is our handyman! He is the man to see if anything is wrong. Like a bus!

Verna Meeker gets caught cleaning a window. She also gets caught cleaning everything else too!

Phyllis Hale drives the daily bus runs as well as team bus.

Judy Layman tells a teacher where to go...to get a film. Judy helps out with reading, playground supervison and office duties.



TATER TREAT CASSEROLE

1 lb. hamburger
chopped onion
salt and pepper
1 can celery soup
1 pkg. frozen tater tots

Cook hamburger and onion. Combine with soup in casserole dish and top with tater tots.
Bake 350 degrees for 1 hour.

Catherine Trombly

COUSIN ERNIE'S MEAT BALLS

1 lb. hamburger
1/2 cup chopped onion
1/2 cup bread crumbs
1 egg
salt and pepper
1/4 cup milk

Mix above ingredients together. Then grate 2 raw potatoes into mixture. Shape into meat balls and brown in 1/4 cup oil. Place in casserole and add 1 can cream of chicken soup and 1/2 can milk. Bake in 350 degree oven for 1/2 hour.

Catherine Twombly

SNICKER-DODDLES (cookies)

Cream together:
1 cube margarine
1/2 cup shortening
1 1/2 cups sugar
Add:
2 eggs
Sift together and add:
2 3/4 cups flour
3 teas. baking powder
1/2 teas. salt
Roll dough in hands to form one inch balls then roll balls in following mixture:
1/2 cup sugar and 1 teas. cinnamon.

Bake at 350 degrees for about 7 minutes

Maralou Hawks

COOKIE CAKE

2 cups sugar
2 cups flour
Sift together
Bring to a rapid boil:
1 cube oleo
4 T. cocoa
1/2 cup shortening
1 cup water
Pour over sugar and flour mixture.
Then add: 1 teas. soda mixed into 1/2 cup buttermilk,
2 eggs, slightly beaten
1 teas. vanilla
Mix all well and pour into greased cookie sheet 16 x 11 and bake 20 minutes at 400 degrees.

Frosting:
Start 5 minutes before cake is done.
Melt and bring to a boil:
1 stick oleo 6 T. milk
4 T. cocoa
Add 1 box of powdered sugar, 1 teas. vanilla, 1 cup nuts (chopped coarsely). Mix well and spread over cake while hot. Leave in pan.

Shirley Morgan